



Department of General Services  
Procurement Division  
707 Third Street, 2<sup>nd</sup> Floor  
West Sacramento, CA 95605-2811

State of California  
**CONTRACT NOTIFICATION**  
\*\*\*\*MANDATORY\*\*\*\*

CONTRACT NUMBER:	1-08-89-129
DESCRIPTION:	Ground Chicken
CONTRACTOR(S):	ABC Ventures
CONTRACT TERM:	January 1, 2008 thru June 30, 2008
DISTRIBUTION LIST:	Statewide Institutions
STATE CONTRACT ADMINISTRATOR:	Dave Henning 916-375-4544 <a href="mailto:dave.henning@dgs.ca.gov">dave.henning@dgs.ca.gov</a>

\_\_\_\_original signed\_\_\_\_\_  
Adrian Farley, Deputy Director

Effective Date: **January 1, 2008**

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## 1. SCOPE

The State's contract with ABC Ventures to provide Ground Chicken at contracted pricing to the State of California in accordance with the requirements of Contract # 1-08-89-129. The contractor shall supply the entire portfolio of products as identified in the contract and will be the primary point of contact for data collection, reporting, and distribution of Ground Chicken to the State.

The contract term is for six (6) months, and the State has the unilateral right to exercise options to extend the contract for six (6) additional months or any portion thereof. Terms and conditions shall remain the same for the entire contract period including any extensions.

## 2. CONTRACT PRICING STRUCTURE

All pricing is listed on Cost Sheets

All contract items are mandatory for participants, there will be no exceptions.

Cash discount is ½ % discount for payment within 10 days.

## 3. CONTRACT USAGE/RULES

- A. The use of this contract is mandatory for all State agencies participating in this contract.
- B. Ordering State departments must adhere to all applicable State laws, regulations, policies, best practices, and purchasing authority requirements, e.g. California Codes, Code of Regulations, State Administrative Manual, Management Memos, and State Contract Manual Volume 2 and 3, as applicable.
- C. Prior to placing orders against this contract, State departments must have been granted purchasing authority by the Department of General Services, Procurement division (DGS/PD) for the use of the State's statewide contracts. The department's current purchasing authority number must be entered in the appropriate location on each purchase document. Departments that have not been granted purchasing authority by DGS/PD for the use of the State's statewide contracts may access the Purchasing Authority Application at <http://www.pd.dgs.ca.gov/deleg/pamanual.htm> or may contact DGS/PD's Purchasing Authority Management Section by e-mail at [pams@dgs.ca.gov](mailto:pams@dgs.ca.gov).
- D. State departments are required to have a Department of General Services (DGS) agency billing code prior to using this contract. DGS agency billing codes may be obtained by contacting the DGS billing code contact and providing the following:
  - State Department Name
  - Contact name
  - Telephone number
  - Mailing address
  - Facsimile number and e-mail address

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Email the required information to the following DGS billing code contacts:

- [Marilyn.ebert@dgs.ca.gov](mailto:Marilyn.ebert@dgs.ca.gov) and
- [Wilson.lee@dgs.ca.gov](mailto:Wilson.lee@dgs.ca.gov)

#### 4. DGS ADMINISTRATIVE FEES

The DGS will bill each State department an administrative fee for use of this statewide contract. The administrative fee should NOT be included in the order total, nor remitted before an invoice is received from DGS. (You may click on "DGS Price Book" at: <http://www.ofs.dgs.ca.gov/Price+Book/P/Purchasing.htm> for current fees.)

#### 5. CONTRACT ADMINISTRATION

Both the State and the contractor(s) have assigned contract administrators as the single points of contact for problem resolution and related contract issues.

State Contract Administrator:	Dave Henning
Address:	DGS/Procurement Division 707 Third Street, 2 <sup>nd</sup> Floor, MS 201 West Sacramento, CA 95605
Telephone:	(916) 375-4544
Facsimile:	(916) 375-4439
E-Mail:	<a href="mailto:dave.henning@dgs.ca.gov">dave.henning@dgs.ca.gov</a>
Contract Administrator:	Adam Clingerman
Address:	2411 Old Crow Canyon Road Ste 105 San Ramon, CA 94583
Supplier Number:	397900
Telephone:	925-837-7400
Facsimile:	925-837-4999
E-Mail:	<a href="mailto:abcv@ureach.com">abcv@ureach.com</a>

#### 6. PROBLEM RESOLUTION

The first step in problem resolution is to call the contractor(s) directly. Ordering agencies with unresolved issues after five (5) working days should notify the State's contract administrator for resolution. Agency must submit a completed Contractor Performance Report to the contract administrator within 5 days.

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**7. PURCHASE EXECUTION**

- A. State departments must use the Purchasing Authority Purchase Order (Std. 65). An electronic version of the Std. 65 is available at the Office of State Publishing web site: <http://www.dgs.ca.gov/osp> (select Standard Forms).
- B. All State agencies will submit executed purchase order(s) documents to:

DGS/Procurement Division (IMS# Z-1)  
Attn: Data Entry Unit, Second Floor, MS 203  
707 Third Street, 2<sup>nd</sup> Floor North  
West Sacramento, CA 95605-2811

**8. ORDERING PROCEDURE:**

State departments must submit a Purchasing Authority Purchase Order (Std. 65) directly to the contractor. Agency billing code numbers are required for placement of *all* orders.

There are three ordering methods available on this contract:

- U.S. Mail
- Facsimile
- Email

When using any of the three ordering methods, all State departments must conform to proper State procedures.

Contractor Ordering Information

The ordering information for each contractor is listed in #5, Contract Administrator section above.

The contractor must receive agency Purchasing Authority Purchase Order (STD 65) and the delivery schedule 15 days prior to the requested first date of the delivery schedule. The Contractor will then confirm with the Institution its' desired delivery schedule. All deliveries are to be made according to the requested delivery schedule or preferred one-time delivery.

The contractor shall reject Agency's Purchasing Authority Purchase Order (STD 65), which fails to comply with the terms of the above paragraph.

Such rejected Purchasing Authority Purchase Order (STD 65) may be re-submitted for delivery the following month.

Orders can be submitted up to the final day of expiration; however, your company will still be responsible for the deliveries on this contract up to thirty (30) days past the expiration date of the contract.

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## 9. ORDER LIMITS

The minimum order shall be **250 LBS** per delivery. Orders for less than the minimum order shall be considered non-contract and may be purchased from other sources.

## 10. ORDER ACKNOWLEDGEMENT

The contractor will provide the ordering agencies with an order receipt acknowledgement containing a unique order number either via e-mail or facsimile within 48 hours of receipt of order.

The acknowledgement will include:

- Ordering Agency Name
- Purchase Order Number
- Total Cost
- Delivery Date

## 11. DELIVERY INSTRUCTIONS

It shall be the contractor's responsibility to obtain proper clearance for delivery drivers prior to any and all deliveries throughout the California State Prison system. The contractor must contact the individual agency for specific clearance procedures, as these procedures may vary from facility to facility.

## 12. DELIVERY TIMELINES

This contract will be separate from any other contract. Deliveries required from this contract shall NOT be withheld due to the unavailability of goods for delivery under any other contract. Failure to deliver goods in strict conformance with the terms and conditions of this contract will incur default action as provided for under Section 26 of the General Provisions. This includes timeliness of deliveries and quality levels of items received.

NOTE: Holding orders for full truckloads is not acceptable. If your company is found doing so, without authorization from the institution(s) being delivered to, your company can be found in default of the contract.

## 13. REFRIGERATION, FROZEN PRODUCTS AND DRY STORAGE REQUIREMENTS:

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- A. Items requiring "Protection from Heat" shall be shipped and stored at a temperature below 50 degrees Fahrenheit.
- B. Carrier equipment for straight loads of "Chilled" products will be required to be pre-cooled to a minimum temperature of 35 degrees Fahrenheit and a maximum temperature of 45 degrees Fahrenheit, and shall be capable of maintaining temperature within that range to destination.
- C. Carrier equipment for straight loads of "Frozen" products will be pre-cooled to 10 degrees Fahrenheit, or lower before loading and capable of maintaining 0 degrees or lower to destination. Products should be loaded in carrier's equipment as promptly as possible to minimize product temperature rise. At destination, the product shall be hard frozen with no signs of defrosting and temperature of the product shall not be above 0 degrees Fahrenheit. Frozen products will be wrapped in polyurethane wrapping.
- D. Carrier equipment for mixed loads of "Frozen & Chilled" products will be required to be pre-cooled or pre-heated to a minimum of 35 degrees Fahrenheit and a maximum of 45 degrees Fahrenheit and shall be capable of maintaining the chilled portion of the load temperature within that range to destination.

The frozen products in the load shall be completely segregated by effective measures which will prevent damage to the other products in the load by installing effective insulating barrier(s) at the time of loading.

**14. FROZEN PROCESS FOOD PRODUCTS:**

- A. All frozen processed food products procured which contain meat, poultry, or significant proportion of eggs, will be processed or prepared in plants operated under the supervision of the USDA (U.S. Department of Agriculture). The product will be inspected and approved in accordance with the regulations of the USDA governing meat, poultry, or egg inspection. A label or seal, affixed to the container, indicating compliance with these regulations will be accepted as evidence of compliance. The product must bear a label complying with the Federal Food, Drug and Cosmetic Act which requires that all ingredients be listed according to the order of their predominance.
- B. All frozen food products procured which contain fish or fish products will be processed or prepared in plants under the supervision of the USDC (U.S. Department of Commerce). The products listed in USDC publication titled, "Approved List of Sanitarily Inspected Fish Establishments" are processed in plant under Federal Inspection of the National Marine Fisheries Service, National Oceanic and Atmospheric Administration, USDC. The inspected products packed under various labels bearing the specifications, packed under various labels bearing the brand names are produced in accordance with current US Grade Standards or official product specifications, packed under optimum hygienic conditions, and must meet Federal, State and city sanitation and health regulations. Such brand label or USDC seal, affixed to a container, indicating compliance with USDC regulations will be accepted as evidence of compliance. In lieu

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thereof, the shipment may be lot inspected by the USDC and containers stamped to indicate acceptance or a Certification of Inspection issued to accompany the shipment. The product must bear a label complying with the Federal Food, Drug and Cosmetic Act which requires that all ingredients be listed according to the order of their predominance.

- C. Producers of frozen bakery product which are shipped in interstate commerce are required to comply with the Federal Food, Drug and Cosmetic Act. Therefore, it must be verified that the product, in fact was shipped interstate or that the producer ships products to other purchasers interstate. In additions, the product must bear a label complying with the Act which requires that all ingredients be listed according to the order of their predominance.

## **15. CONTRACTOR REPORTING REQUIREMENTS**

The supplier is required to submit a detailed usage report every three (3) months commencing from the date of award to the Procurement Division, Food Acquisitions Unit. A sample of this report is attached. These reports will be due on the 5<sup>th</sup> day of the month report is due. The report must be done in an Excel spreadsheet, and submitted to the contract administrator by disk or by email. This report must be done per order, per commodity, per institution. This report is to include:

1. Agency Name
2. Purchase Order Number
3. Purchase Order Date
4. Agency Billing Code
5. Line Item Number & Description
6. Quantity Ordered
7. Contract Cost Per Unit
8. Total Cost Line Item

Invoice copies or list of purchase orders will not fulfill this requirement.

## **16. FREIGHT ON BOARD (F.O.B.) DESTINATION**

All prices are F.O.B. destination; freight prepaid by the contractor, to the ordering organization's receiving point. Responsibility and liability for loss or damage for all orders will remain with the contractor until final inspection and acceptance, when all responsibility will pass to the ordering organization, except the responsibility for latent defects, fraud, and the warranty obligations.

## **17. EMERGENCY/EXPEDITED ORDERS**

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If there is an emergency order, the contractor has the right to accept shorter delivery times, which will be subject to LESS-THAN-TRUCKLOAD (LTL) freight rates.

Contractor shall notify the ordering agency upon receipt of the order that such higher freight rates are forthcoming. Such notification shall be by telephone and confirmed in writing within 24 hours of receipt of any late order against this contract.

In addition to normal delivery schedules in all other California counties, the contractor is requested to make deliveries, during off-peak hours, only in these areas: Los Angeles County, Orange County, San Bernardino-Metropolitan area, and the San Diego-Metropolitan area. Off peak hours are 10:00 am to 4:00 pm.

## **18. SHIPPED ORDERS**

Unless otherwise specified, preservation, packaging and packing shall be to a degree of protection to preclude damage to containers and/or contents thereof under normal shipping conditions, handling, etc., shall conform to normal commercial practices and applicable carrier rules and regulations involving shipment from the contractor to the receiving activity for storage. Packaging shall be in compliance with National Motor freight Classification and Uniform Freight Classification (please reference [www.nmfta.org](http://www.nmfta.org) for information) (issue in effect at time of shipment).

Foil, Mylar and any material that may present a security or safety risk are not acceptable packaging materials.

Each shipping case or shipping unit shall clearly indicate the manufacturer or contractor, a complete description including size and quantity, manufacturer's product code number (if applicable) and net weight.

All shipments must comply with General Provisions; Paragraph 12 entitled "Packing and Shipment". The General Provisions are available at:  
<http://www.documents.dgs.ca.gov/pd/modellang/GPIT0407.pdf>.

## **19. PALLETIZATION**

All pallets employed in the delivery of goods shall be of sturdy construction and adequate condition to assure delivery of the goods without damage to the goods or safety hazards.

Exchange pallets may be available; however, the State assumes no responsibility for the availability to exchange pallets. Delivery drivers shall not remove more pallets from the institutions than delivering at time of delivery.

## **20. QUALITY ASSURANCE**



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All products ordered shall be delivered under acceptable standard sanitary conditions and must be in the correct quantity and free of damage.

The contractor shall provide recall notification, regardless of level, in writing to the State and each institution through the most expedient method possible. The notices, at a minimum, shall include a complete product description and/or identification, contract number, delivery order number and disposition instructions. The contractor shall issue replacement of product or credit for any product removed or recalled. Each facility shall have the option of accepting either replacement product or credit in exchange for recalled/removed products.

## 21. INVOICING REQUIREMENTS

Ordering Agencies may require separate invoicing, as specified by each ordering organization. Invoices will contain the following information:

- Contractor's name, address and telephone number
- State's contract number
- Agency purchase order number
- Item and commodity code number
- Quantity purchased
- Contract price and extension
- State sales and/or use tax
- Prompt payment discounts/cash discounts, if applicable
- Totals for each order

The contractor shall render invoices as instructed on individual orders. Invoices shall include the order number, the contract number, the item number, the description, the unit price, the extension, and the terms for payment.

## 22. SPECIFICATIONS

The offered products must be in accordance with the attached bid specifications:

**8905-07BS-011 dated 10/12/2007 Line Item 1**

All items furnished shall be latest pack on date of shipment and shall be first quality when grade is not specified.

## 23. PRESERVATION, PACKAGING, AND PACKING

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Unless otherwise specified, preservation, packaging and packing shall be to a degree of protection to preclude damage to containers and/or contents thereof under normal shipping conditions, handling, etc., shall conform to normal commercial practices and applicable carrier rules and regulations involving shipment from the Contractor to the receiving activity for storage. Shipping containers shall be in compliance with National Motor freight Classification and Uniform Freight Classification (issue in effect at time of shipment).

Foil, Mylar and any material that may present a security or safety risk are not acceptable packaging materials.

#### 24. PAYMENT

Payment terms for this contract are as follows:

Contractor	Terms
ABC Ventures	½ %, 10 days

Payment will be made in accordance with the provisions of the California Prompt Payment Act, Government Code Section 927 etc. seq. Unless expressly exempted by statute, the Act requires State departments to pay properly submitted, undisputed invoices not more than thirty (30) days after the date of acceptance of goods, performance of services, or receipt of an undisputed invoice, whichever is later.

#### 25. PRICES

Prices will be **firm fixed** for the duration of the contract.

#### 26. 30-DAY TERMINATION

The State may terminate this contract for convenience upon thirty (30) days written notice. Upon termination or other expiration of this contract, each party will assist the other party in an orderly termination of the contract, as to facilitate the orderly, non-disrupted business continuation of each party.

#### 27. QUANTITY

Quantities shown for each line item are estimated and are the anticipated purchasing pattern. Actual purchases may vary from this pattern. The State will not be obligated to purchase contractors' excess inventory of any line item if actual purchases vary from the anticipated purchasing pattern. The State may purchase these items from other than the Contractor in the event of an emergency.

#### 28. CONTRACT DOLLAR VALUE

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If the contract dollar value plus 40% is expended before the expiration date, the contractor shall notify the contract administrator. Such notification shall be in writing, submitted as soon as the contractor becomes aware of the overage, and include a statement of intention to either continue or terminate the contract. The contractor may continue to accept orders until the State returns a written decision of the disposition of the contract. The contract may be terminated by either party or, by mutual agreement, be allowed to continue until the expiration date or such other date mutually agreed upon. An extension to this contract, will zero quantities with respect to the dollar value plus 40% mentioned above. The Contractor shall refuse to accept any orders after a date set for termination, and the state may disclaim liability for any purchases made after such date.

The total dollar value of this contract is subject to a variance. If the expiration date occurs before the contract dollar value less than 20% is expended, the contract will be extended, with the Contractor's agreement, until the minimum dollar value is reached.

The State shall be excused from purchasing the minimum contract quantities to the extent that such reduced requirements are caused by closure of State facilities, cancellation, or reduction of State programs or lack of appropriations.

## **29. MODIFICATION OF CONTRACT**

Delivery sites may be added or deleted as deemed necessary by DGS' Procurement Division.

This contract may be modified in whole or in part upon mutual agreement of both parties. Such modifications shall be in writing, signed and dated by an authorized representative of each party.

## **30. EXTRAORDINARY EXTENSION OPTION**

In the event of an extraordinary circumstance, the State may extend the contract for up to an additional year beyond the stated term and any noted extensions. Extensions during this period may occur in increments until the establishment of a new contract (not to exceed one (1) year). Exercise of this option may occur in the event that a replacement contract cannot be established due to the protest of an Intent to Award, or loss of key procurement staff, or extraordinary circumstance that would otherwise cause an unanticipated disruption in the contracting process.

If necessary, prices may be increased during an extraordinary extension option period, to the extent that the price determined to be "fair and reasonable". Any requests for price increase(s) shall include substantiated information to support the proposed increase (e.g., manufacturers' price list, significant change in published market indicators for the industry, certified raw material cost data, and any other substantiating information as requested by the State). In no event will price increases be accepted with retroactive effective dates.

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In the event of a price increase, any purchase orders accepted by the Contractor before the issuance date of the increase must remain unchanged for up to thirty (30) days after the issuance of the increase. If a purchase order is submitted and accepted for a three (3) month order, the first thirty (30) days will be at the current contract price and the remaining days will be at the modified price of the contract.

### 31. PAYEE DATA RECORD

Each State accounting office must have a copy of the Payee Data Record (Std. 204) in order to process payments. Agencies should forward a copy of the Std. 204 to their accounting office(s). Without the Std. 204, payment may be unnecessarily delayed. Copies of the awardees Payee Data Records are on file. Should you need a copy, please contact the contract administrator for this contract.

The Federal Employee ID numbers are listed below:

Contractor Name	Federal Employee ID Number
ABC Ventures	(on file, contact contract administrator)

### 32. SMALL BUSINESS CERTIFICATION

The small business (SB) certifications and percentages for the contractors are listed below. Agencies can verify that the certifications are currently valid at the following website: <http://www.pd.dgs.ca.gov/smbus/default.htm>.

Contractor Name	OSDS Certification #
ABC Ventures	2645

### 33. AGENCY NOTE: DRUG-FREE WORKPLACE CERTIFICATION

The contractor certified under penalty of perjury under the laws of the State of California that the Contractor(s) will comply with the requirements of the Drug-Free Workplace Act of 1990 (Government Code Section 8350 et seq.) and will provide a drug-free workplace by taking the actions required of Government Code Section 8355(a), (b), and (c).

Based on the above, when ordering against this contract, using agencies are not required to have the Contractor(s) submit a Drug-Free Workplace Certificate.

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**34. FORCED, CONVICT, AND INDENTURED LABOR**

No foreign-made equipment, materials, or supplies furnished to the State pursuant to this contract may be produced in whole or in part by forced labor, convict labor, or indentured labor. The contractor agrees to comply with this provision of the contract.

**35. ATTACHMENTS**

- Contract Pricing
- State Specifications
  - 8905-07BS-011 dated 10/12/2007 Line Item 1**
- Nutritional Facts

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Cost Sheets

Item	Unit	Commodity #	Description	Price
(1)	LB	8905-905-0148-1	<b>Chicken, Raw, Ground</b> <b>(Maximum 17% Fat, 2/10 lb. bags per case)</b>	<b>\$ .595</b>
		Manufacturer:	Apple Valley	
		Brand Offered:	Apple Valley	
		Product Code:	52018	
		Quantity Per Case:	2/10 Lbs per Case	



# STATE OF CALIFORNIA

## Bid Specification

8905-07BS-011

### Chicken, Raw Ground

#### 1.0 SCOPE

This bid specification establishes requirements for raw ground chicken packed in commercially acceptable containers suitable for use by State of California Institutions.

#### 2.0 GENERAL REQUIREMENTS

- 2.1 The product shall comply with all applicable Federal & State mandatory requirements and regulations relating to the preparation, packaging, labeling, storage, distribution, and sales of the product within the commercial marketplace.
- 2.2 The product shall be prepared in accordance with the 21 CFR §110, Current Good Manufacturing Practice in Manufacturing, Packing, or Holding Human Food.
- 2.3 The product shall comply with the provisions of the Federal Food, Drug, and Cosmetic Act and regulations promulgated thereunder.
- 2.4 The product shall be prepared in an establishment operating under inspection by the Food Safety & Inspection Service, U.S. Department of Agriculture & shall be inspected, passed & marked in accordance with the Poultry Products Inspection Regulations and applicable PY announcements.

#### 3.0 SALIENT CHARACTERISTICS

- 3.1 The raw ground chicken shall be rotary processed (not comminuted) from pure, deboned, light and dark chicken meat combination.
- 3.2 The raw ground chicken shall not contain any ground or fragmented chicken bones.
- 3.3 The raw ground chicken shall not contain any texturized vegetable protein (TVP) or extenders.
- 3.4 The raw ground chicken fat content shall not exceed 17% by weight.

#### 4.0 PACKAGING

The raw ground chicken shall be packed in individually sealed packages, 10 pounds per package. Larger packages are not acceptable.



# 100% natural Ground Chicken

The roots of Apple Valley Farms stretch back to the 1860's -- just after the California Gold Rush.

Now, four generations later, our family still produces only high-quality USDA approved chicken, beef and pork products.

We are proud to offer our 100% Natural Ground Chicken. It's all chicken - no additives or preservatives. Use it as you would hamburger meat for lowered fat cooking.

*Durbin Breckenridge*

President, Apple Valley Farms



- ☑ Extremely versatile
- ☑ Multiple uses
- ☑ Perfect for healthcare
- ☑ A low cost alternative to beef
- ☑ Less shrink than hamburger

## Serving Suggestions

Ounce per ounce, leaner than most cuts of beef

Use like hamburger.

- with a more neutral taste than ground beef, ground chicken can be adapted to *any* ethnic dish
- compatible with many spices and flavorings
- a favorite of healthcare

Use in:

- Chicken Taco Salad
- Chicken Lasagna -- using pre-cooked noodles -- *quick and easy!*
- Chicken Chili
- lower-fat Meatballs - Ground Beef + Chicken
- Teriyaki-sauced Ground Chicken Bowls
- *healthier* Albondigas Soup made with Chicken + Pork/ Ground Beef
- cook, then chill for the Salad Bar
- Ground Chicken Salad - add mayo, celery, apples and lemon pepper to taste
- Chicken with Curry Sauce over Rice
- Empanada filling



**KEEP FROZEN**

Item	Pack	Case Weight	Case Size	Servings
52018	2/10 lbs.	20 lbs.	22 x 10 x 5	80 - 84

Nutrition Facts	
Serving Size: 112g	
Amount Per Serving	
Calories 240	Calories from Fat 160
	% Daily Value*
Total Fat 18g	28%
Saturated Fat 5g	30%
Trans Fat 0g	
Cholesterol 120mg	41%
Sodium 80mg	3%
Total Carbohydrate 0g	0%
Dietary Fiber 0g	
Sugars 0g	
Protein 18g	
Calcium 10%	Iron 10%
Not a significant source of Dietary Fiber, Sugars, Vitamin A and Vitamin C.	
* Percent Daily Values are based on a 2,000 calorie diet.	

INGREDIENTS: GROUND  
CHICKEN



### SAFE HANDLING INSTRUCTIONS

THIS PRODUCT WAS PREPARED FROM INSPECTED AND PASSED MEAT. SOME FOOD PRODUCTS MAY CONTAIN BACTERIA THAT COULD CAUSE ILLNESS IF THE PRODUCT IS MISHANDLED OR COOKED IMPROPERLY. FOR YOUR PROTECTION, FOLLOW THESE SAFE HANDLING INSTRUCTIONS.



KEEP REFRIGERATED OR FROZEN. THAW IN REFRIGERATOR OR MICROWAVE.



KEEP RAW MEAT AND POULTRY SEPARATE FROM OTHER FOODS. WASH WORKING SURFACES (INCLUDING CUTTING BOARDS), UTENSILS, AND HANDS AFTER TOUCHING RAW MEAT OR POULTRY.



COOK THOROUGHLY.



KEEP HOT FOODS HOT. REFRIGERATE LEFTOVERS IMMEDIATELY OR DISCARD.

Apple Valley Farms, Fresno, CA 559-498-7115 © 2006